

## C1 - Plant Oils

1. How does an emulsifier work?
2. How do you harden vegetable oils?
3. Does hardening fats make them healthier or less healthy?
4. What is an emulsion? Give examples.
5. How do you test for unsaturation?
6. What are the pros and cons of cooking with fats/oils?
7. Give a use for hydrogenated oils.
8. How are plant oils extracted during distillation?
9. How are plant oils produced during pressing?
10. Describe fermentation.
11. Describe how ethanol can be made from octane.